

What is claimed is:

1. Grain-rich snacks comprising grain and a minor proportion of egg white, and formed by press-forming a pasty mixture of said grain and egg white and by contacting the press-formed snacks with superheated steam to set said egg white as binder of said snacks.
2. The grain-rich snacks of claim 1 wherein the grain is cooked and is selected from the group consisting of grits, oatmeal, pasta and rice.
3. The grain-rich snacks of claim 1 wherein the pasty mixture of grain includes starch and/or flour.
4. The grain-rich snacks of claim 1 wherein the press-forming of the pasty mixture is conducted by extrusion thereof as a rope or ribbon that is cut into said snacks.
5. The grain-rich snacks of claim 4 wherein the grain is cooked and is selected from the group consisting of grits, oatmeal, pasta and rice.
6. The grain-rich snacks of claim 5 wherein the pasty mixture includes starch and/or flour.
7. The grain-rich snacks of claim 2 wherein the press-forming of the pasty mixture is conducted by press-molding.

- 5 8. A process of producing grain-rich snacks, which comprises forming a pasty mixture comprising grain and a minor proportion of egg white, press-forming said pasty mixture to yield formed snacks and contacting said formed snacks with superheated steam to set said egg white as binder of said snacks.
- 10 9. The process of claim 8 wherein the superheated steam is at a temperature in the range of about 300° to 350°C.
- 15 10. The process of claim 9 wherein the grain is cooked and is selected from the group consisting of grits, oatmeal, pasta and rice.
- 20 11. The process of claim 10 wherein the contact of superheated steam with the formed snacks is not longer than about 2 minutes.
- 25 12. The process of claim 8 wherein contacting the formed snacks with superheated steam is conducted by moving said formed snacks on a metal reticular conveyor belt while opposed jets of said steam impinge on said formed snacks from above and below said belt.
13. The process of claim 12 wherein the grain is cooked and is selected from the group consisting of grits, oatmeal, pasta and rice.
14. The process of claim 13 wherein the superheated steam is at a temperature in the range of about 300° to 350°C and is applied for not more than about 2 minutes.

- 5 15. The process of claim 12 wherein the grain is cooked and is selected from the group consisting of grits, oatmeal, pasta and rice, and the press-forming of the pasty mixture is conducted by extrusion thereof as a rope or ribbon that is cut into said snacks.
- 10 16. The process of claim 15 wherein the superheated steam is at a temperature in the range of about 300° to 350°C, and contacts the formed snacks for not more than about 2 minutes.
- 15 17. The process of claim 16 wherein the snacks after being contacted with superheated steam are frozen by spraying with liquid carbon dioxide or nitrogen.
- 20 18. The process of claim 13 wherein the snacks after being contacted with superheated steam are frozen by spraying with liquid carbon dioxide or nitrogen.
- 25 19. The process of claim 12 wherein the grain is cooked and is selected from the group consisting of grits, oatmeal, pasta and rice, and the press-forming of the pasty mixture is conducted by press-molding said mixture.
20. The process of claim 19 wherein the superheated steam is at a temperature in the range of about 300° to 350°C and contacts the formed snacks for not more than about 2 minutes.